

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0212957 - FLORENTINE/TRATTORIA		<b>Site Address</b> 14510 BIG BASIN WY, SARATOGA, CA 95070		<b>Inspection Date</b> 03/12/2024	
<b>Program</b> PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> FLORENTINE RESTAURANT		<b>Inspection Time</b> 12:05 - 13:45
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RAFFAELE FIORENZA	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>73</b>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				
K17 Compliance with Gulf Oyster Regulations	X						
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed			X				
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built,maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *By the pizza prep counter, in the reach in refrigerator, measured cheese butter at 60F. Per operator, cheese butter stored from the previous day. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator discarded cheese butter.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food safety certificate was unavailable upon request. [CA] Ensure at least one valid food safety certificate is obtained and posted within the facility. All other employees that handle food shall obtain food handler cards. Keep copies of food handler cards available within the facility for review.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *In the kitchen area, observed a lack of paper towels in the handwash station. Observed nearby handwash station stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked handwash station in the kitchen area with hand soap and paper towels.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *In the back area, in the ice machine, observed mold-like growth on the inner panel. [CA] Ensure inner panel of the ice machine is properly cleaned and sanitized to prevent possible contamination of food (ice).*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:** *In the walk-in refrigerator, observed shell stock tags are not stored with the batches of clams, and mussels. [CA] Ensure shell stock tags are retained for 90 days in chronological order. Store shell stock tags with the current stored batch in the walk-in refrigerator.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *In the back prep area, observed drain below the prep sink is slow draining. [CA] Ensure drain below the prep sink is repaired and able to adequately dispose of wastewater.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *In the kitchen area, observed use of worn plastic bottles for wine and lemon juice. [CA] Ensure only approved, smooth, durable, and easily cleanable materials/equipment are used.*

**At the pizza prep area, measured ambient air temperature of counter-top reach in refrigerator at 60F. [CA] Ensure refrigeration is able to maintain potentially hazardous foods at 41F or below. Contact for maintenance/repairs on reach in refrigerator.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Underneath the 3 compartment sink, observed FRP panel is peeling away from the wall. Underneath the warewash machine, observed a large open hole in the wall. [CA] Ensure walls are properly sealed to prevent harborage of vermin. Walls shall be properly finished and all cracks/crevices sealed.*

### Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
clams	walk-in refrigerator	41.00 Fahrenheit	
raw shrimp	walk-in freezer	8.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
mussels	walk-in refrigerator	41.00 Fahrenheit	
reach in refrigerator	cheese butter	60.00 Fahrenheit	
pizza sauce	2 door pizza prep unit	40.00 Fahrenheit	
shredded cheese	2 door pizza prep unit	40.00 Fahrenheit	
heavy cream	ice bath on counter-top	41.00 Fahrenheit	
angel hair pasta	walk-in refrigerator	41.00 Fahrenheit	
heavy cream	walk-in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
marinara sauce	steam table	156.00 Fahrenheit	
meatballs	steam table	160.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
feta cheese	2 door prep unit	40.00 Fahrenheit	
sun dried tomatoes	2 door prep unit	40.00 Fahrenheit	
feta cheese	walk-in refrigerator	41.00 Fahrenheit	
diced tomatoes	2 door prep unit	40.00 Fahrenheit	
milk	undercounter refrigerator	38.00 Fahrenheit	
shredded cheese	2 door prep unit	40.00 Fahrenheit	
penne pasta	walk-in refrigerator	41.00 Fahrenheit	
raw shrimp	2 door prep unit	39.00 Fahrenheit	

## Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/26/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

### Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



**Received By:** RAFFAELE FIORENZA  
OWNER  
**Signed On:** March 12, 2024